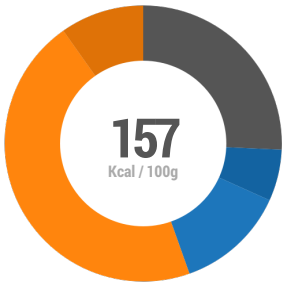
Middle Eastern Style Vegan Grill

Overview ...





CALORIES:

18.9% Carbs

25.7% Protein

55.4% Fat

Food Labelling...

Serves **1**

CONTAINS:

PISTACHIOS | CELERY | MUSTARD | SOYA

MAY CONTAIN:

HAZELNUTS, PECANS, ALMONDS, CASHEWS, WALNUTS, BRAZIL NUTS, MACADAMIAS | GLUTEN | PEANUTS | SESAME

Recipe Ingredients ...	Quantity:	Description:
132874 - 132874 Greens Cuisin'easy Sunny Vibes Frozen Salad.. -	100g	0.08x Each
129002 - 129002 Meatless Farm Plant-Based Burger.. -	113g	1x Each
118561 - 118561 Alpro Plain Yoghurt Alternative 500g.. -	15g	0.03x Each
113882 - 113882 Premium Large Mint Bunch.. -	3g	0.03x Each
74817 - 74817 Pomegranate Seeds.. -	5g	0.03x Each
123174 Sweet & Sour Onion Pickles..	5g	0.01x Each
105597 - 105597 Micro Coriander BB.. -	0.5g	0.02x Each
8823 - 8823 Pistachio Kernels.. -	5g	0.01x Each
148955 Radish..	5g	0.04x Each
10230 Cucumber..	10g	0.03x Each

Products / Pack Sizes ...

1 Serving



Product code

Barcode

262g / 429kcal

1

Cooking Instructions & Notes

Preparation:

Chop the mint
Roughly chop the pistachio's
Finely slice the radish
Grate the cucumber, squeeze out the excess water

Method:

1. Grill the burger on a hot griddle and transfer to an oven @180oC for approx 6 minutes or until core temp is reached
2. Mix the yoghurt with the chopped mint and grated cucumber
3. Gently warm the sunny vibes salad over a low heat
4.Bring all components together on your chosen plate and garnish with the yoghurt , pomegranate, pickles and pistachio - serve!